

Crawford's Sea Grill

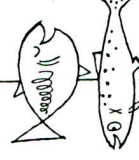
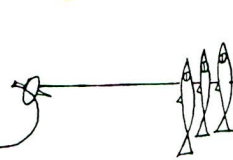
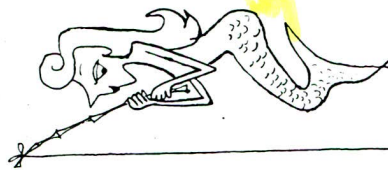
The Great Northern Railroad, which daily sends its crack Empire Builder thundering past Crawford's Sea Grill, thinks enough of this restaurant to use it in national advertising as one of the featured eating places in the Pacific Northwest.

The Washington State Restaurant Association thinks enough of Nick Zanides, owner of Crawford's that they recently named him the 1957 "Restaurant Man of the Year," an honor that has been bestowed on but a handful of restaurant men in the area and is a fitting tribute to the contribution he is making toward making Seattle a fine restaurant city.

Crawford's is a big, handsome building right down on the waterfront and possesses a magnificent view of Elliott Bay, the ferries and ocean-going liners and the busy pleasure craft that abound in this area. In addition, what to me is a great deal of fun, is the sight of the main line trains as they roar past.

Zanides has taken full advantage of the drama of our waterfront and rail connections with the North and East. He has tremendous plate glass windows in both the main dining room and in one of our favorite dining and drinking spots—the comfortable cocktail lounge on the second floor, where the glass extends from floor to ceiling.

He has provided an unlimited parking area—that on busy days handles an enormous number of cars. And at the same time, he has not



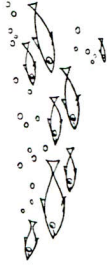
forgotten the esthetic touch. A green fence separates you from the tracks, but he has one of the finest collections of roses in the area nestled against the fence . . . in fact, there are over 500 bushes.

Nick is especially proud of his Dungeness crab which he describes as having firm, "athletic meat." The menu features "today's catch now being served." The fresh Alaska shrimp is but four hours by plane from Petersburg, Alaska, where it is caught daily in the icy waters of the nearby glaciers. Other specialties are the lobster tail served with fresh crab meat, the Puget Sound crabmeatburger, the Chioppini, which combines an amazingly delightful variety of "sea fare" in one hot dish.

Generally, the interior decor is in soft, relaxing pastels contrasted with such touches as copper foil wallpaper and gold leaf "papered" to provide a rippling effect when the air conditioning is turned on. Other matters of decor include fine aquaria of tropical fish and an attractive 36-inch copper plaque on which is mounted a replica of a sailfish.

You'll find a great many diners at meal-times at Crawford's, but the restaurant has been carefully divided into areas so that you don't have the impression of being in a great big dining room. It's very popular with both local residents and the thousands of visitors who flock here during season from other parts of the world.

Very relaxing atmosphere . . . cleanliness is paramount . . . the food tasty. You'll like.



Crawford's Sea Grill
333 Elliott Ave. W.

MURdock 8180

Monday thru Thursday

11 am to 12:30 am

Friday and Saturday

11 am to 1:30 am

Sun., 11 to 12:30 am

Cocktails